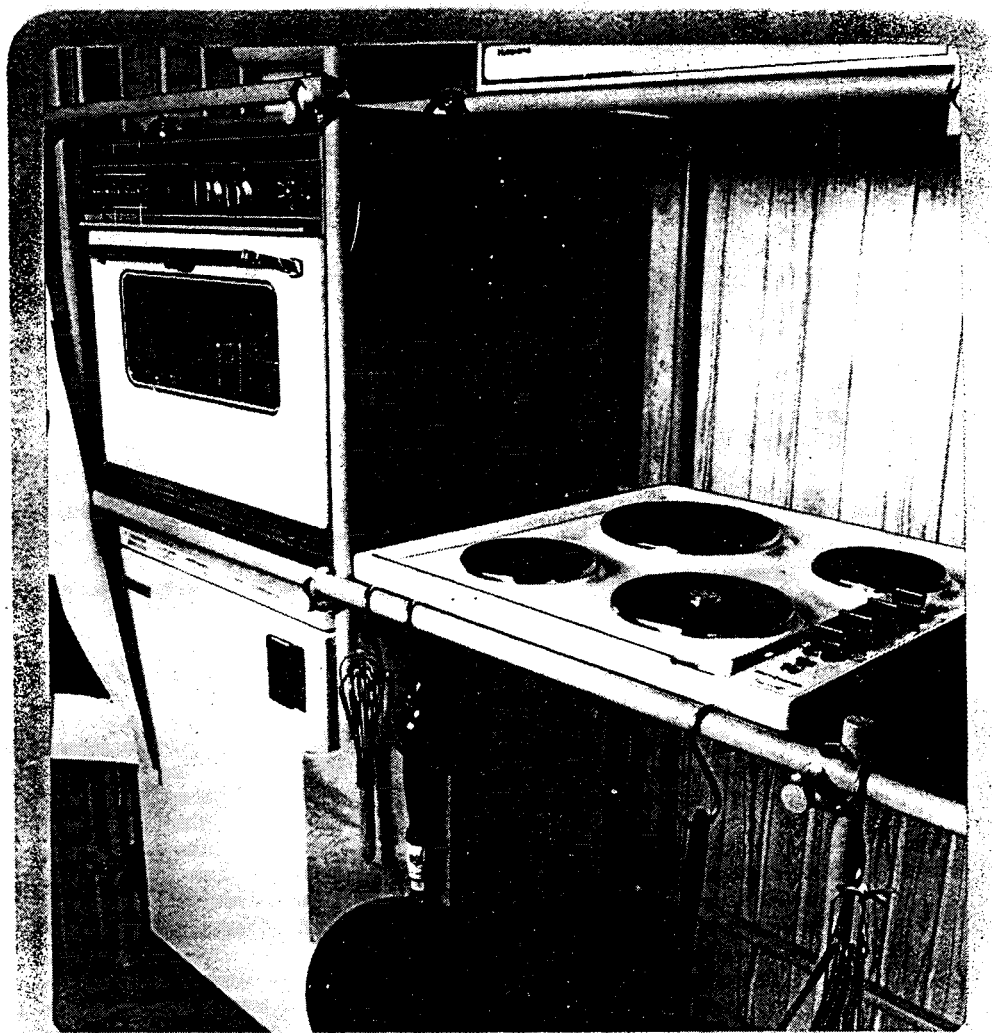




Husqvarna
REGINETT

Vi gratulerar till Ert val av en Reginett! Det är en kvalitetsprodukt från Husqvarna och vi är förvissade om att den kommer att vara till stor nytta för Er i Era dagliga hushållssysslor.

Bruksanvisningen är tryckt på flera språk. För att göra anvisningen mer lättläst kan Ni riva ur de textsidor som är skrivna på andra språk. Bildsidorna är tillämpliga för samtliga språk.

Vi gratulerer med Deres valg av en Reginett! Den er et kvalitetsprodukt fra Husqvarna, og vi er overbevist om at den kommer til å bli til stor hjelp for Dem i Deres daglige husholdningsarbeid.

Bruksanvisningen er trykt på flere språk. For å gjøre den mer lettlest, kan De rive ut de tekstsidene som er skrevet på andre språk. Billedsidene er tilpasset samtlige språk.

Vi ønsker Dem tillykke med Deres Reginett! Det er en kvalitetsvare fra Husqvarna, og vi er sikker på, at det kommer til at være til stor nytte og glæde for Dem i Deres daglige husholdning.

Vor brugsanvisning er skrevet på flere sprog. For at gøre det lettere og mere forståeligt kan De tage de sider ud, som er skrevet på de andre sprog. Billederne passer til alle sprogene.

Onnittelemme Teitä kun valitsitte Reginett! Se on laatutuote, jonka on valmistanut Husqvarna. Olemme vakuuttuneet siitä, että liesi tulee olemaan suureksi hyödyksi taloudessanne.

Käyttöohje on painettu useammalla kielellä. Voidaksenne helpommin lukea ohjeet repikää pois ne sivut, jotka on kirjoitettu muilla kielillä. Kuvasivut on sovitettu kaikkien käyttöohjeessa olevien kielten selitysten mukaan.

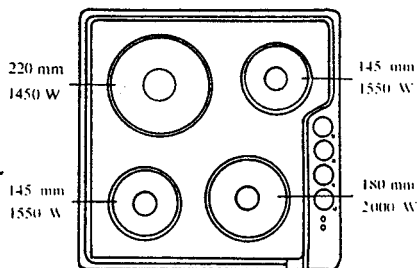
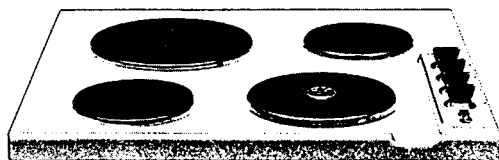
Congratulations on your choice of Reginett! This is a quality product from Husqvarna and we are sure it will make a useful and handsome addition to your kitchen.

The instructions are printed in several languages. If you wish, you can tear out the pages written in other languages. The illustrations apply to all languages.

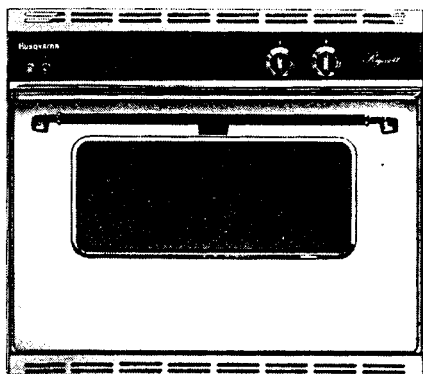
Wir gratulieren Ihnen zu Ihrer Entscheidung für den Reginett! Er ist ein Qualitätserzeugnis von Husqvarna, und wir sind sicher, dass er Ihnen bei Ihren täglichen Haushaltarbeiten von grossem Nutzen sein wird.

Die Bedienungsanleitung ist in mehreren Sprachen gedruckt. Um Ihnen das Durchlesen zu vereinfachen, können Sie die Seiten entfernen, die in anderen Sprachen abgefasst sind. Die Bildseiten sind für alle Sprachen gleich.

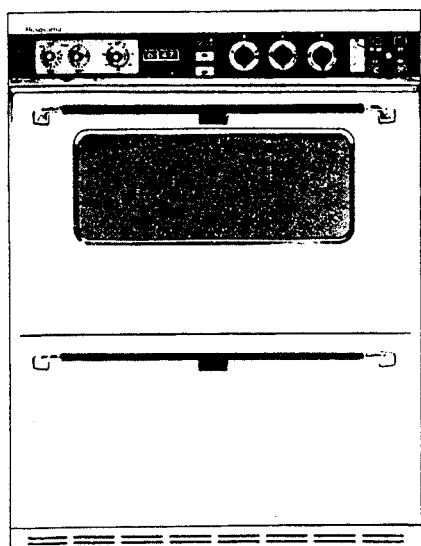
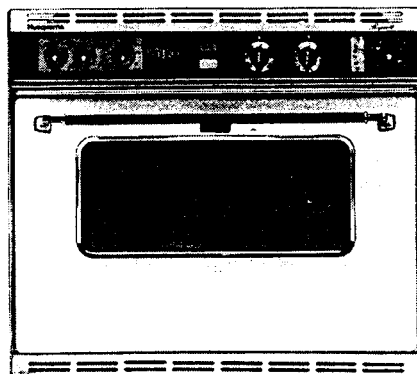
Reginett Top



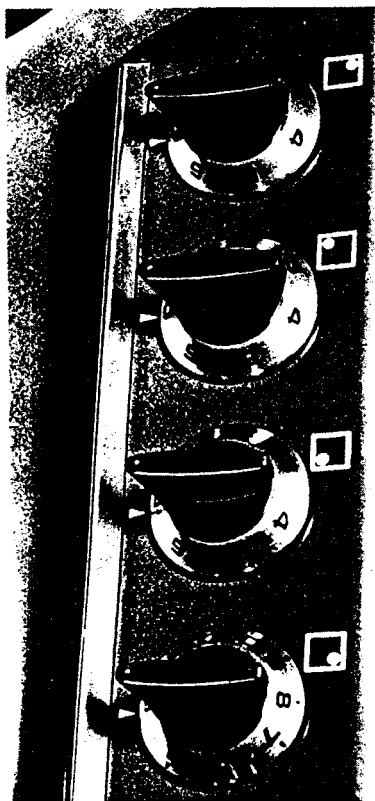
Reginett Grill



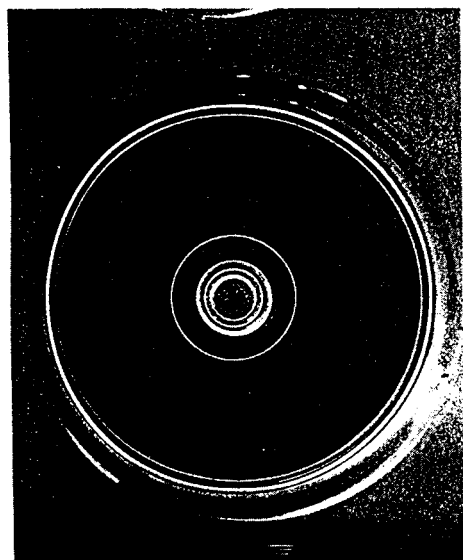
Reginett Katalyx



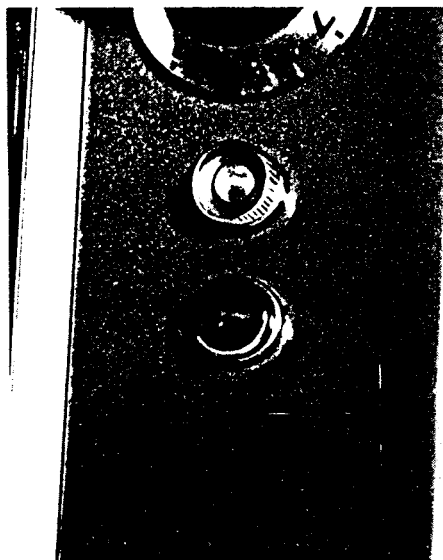
Reginett Duo



1



2



3

Knobs

Reginett Top



Hotplates

The hotplates are regulated by means of six-position knobs (Fig. 1).

Thermostatic hotplate (Fig. 2)

The thermostatic hotplate features continuously variable control of heat settings.

Turn the knob graduated from 0 to 12 directly to the most suitable setting for the type of food being cooked. Maximum heat is developed until the pre-set temperature is attained. The thermostat then automatically regulates the heat of the hotplate to maintain a constant temperature.

The yellow pilot lamp remains alight until the hotplate has reached the required temperature. Heat settings will depend on the type of cooking utensil, its flatness and the quantity of food being cooked. Consequently, it is not possible to give precise settings for different types of food. However, you will soon learn which settings are most suitable for the food you usually cook. If you are in any doubt, begin with a somewhat lower setting and if this is not hot enough when the yellow lamp goes out, try a slightly higher setting.

The thermostatic hotplate may be connected to the programmer on the Reginett Katalyx model.

- 1 Melting butter
- 2 Holding warm
- 3- 4 Boiling milk dishes and small quantities of potatoes and vegetables. Simmering, slow frying.
- 5- 6 Boiling larger quantities
- 7- 8 Omelettes
- 8- 9 Eggs, breaded fish
- 9-10 Meatballs, fish sticks, breaded meat, sausages
- 10-11 Pancakes
- 11-12 Browning and frying beefsteaks
- 12 Boiling water

Symbols beside the knobs indicate the position of the hotplates on the cooktop.

Indicator lamps (Fig. 3)

The red lamp lights up when a hotplate is switched on. The yellow lamp remains alight until the thermostatic hotplate has reached the pre-set temperature.

Reginett Grill

Oven heat is regulated by means of the oven knob and the thermostat knob (Fig. 1). The oven knob may be set for:

-  Top and bottom heat (1500 W).
Start 3500 W. Used for rapid heating. When the oven has reached the desired temperature (the yellow lamp goes out), set the knob to the top and bottom heat setting .
-  Bottom heat only (650 W).
-  Grill (2000 W).

Indicator lamps



The red lamp indicates that the oven is switched on. The yellow lamp remains alight until the oven has reached the pre-set temperature (Fig. 2).

Reginett Katalyx

Oven heat is regulated by means of the oven knob and the thermostat knob. The oven knob has the following settings (Fig. 3):

-  Top and bottom heat 1500 W. If the thermostat knob is set first, starting heat (3500 W) is automatically switched on and the oven rapidly heats up to the desired temperature. Starting heat is then automatically switched off and is no longer actuated.
-  Bottom heat (650 W) only.
-  Grill and bottom heat (2650 W).
Used for au gratin dishes.
-  Grill (2000 W).

NOTE: The Reginett Katalyx oven is equipped with a programmer. Before using the oven, make sure that the programmer is switched off, i.e. that the stop dial is set at "MAN" and the start dial knob is in the pulled-out position. Should the start dial knob be pushed in, turn the knob until the pointer shows the same time as the digital clock.

Indicator lamps

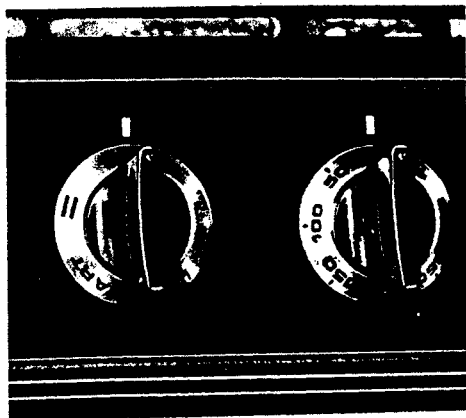
The red lamp lights up when the oven is switched on. The yellow lamp remains alight until the oven has reached the pre-set temperature (Fig. 3a).

Reginett Duo

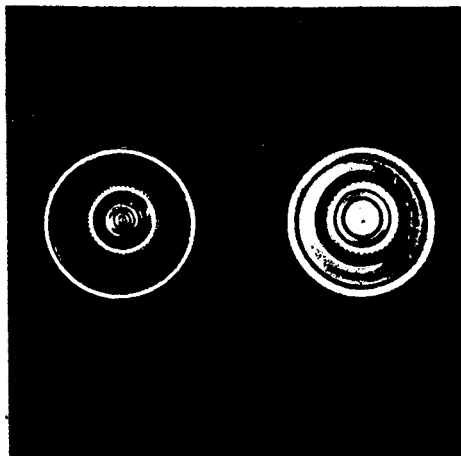
The Reginett Duo has two ovens. The upper oven is identical to the Reginett Katalyx oven. Heat in the lower oven, which is a regular cooking oven, is regulated by the combined oven and thermostat knob on the right.

Ventilation (Fig. 4)

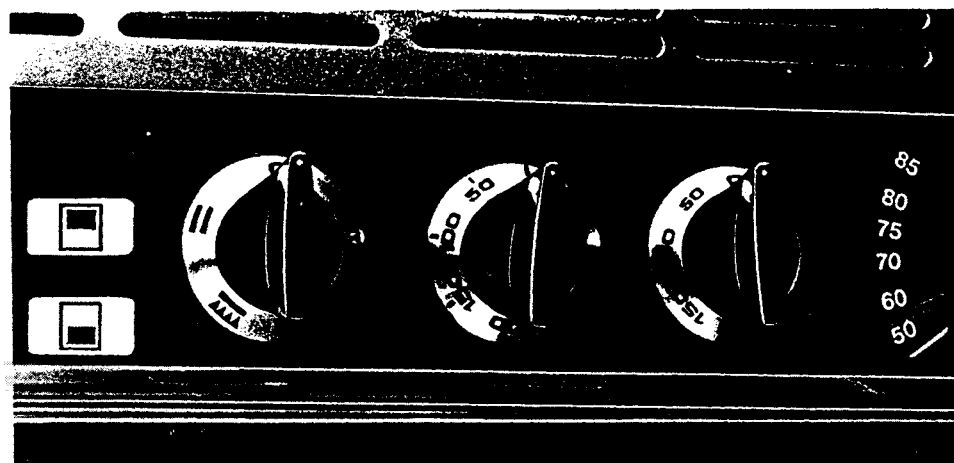
Reginett Duo has a built-in evacuationfan, which is switched on in position 1.



1



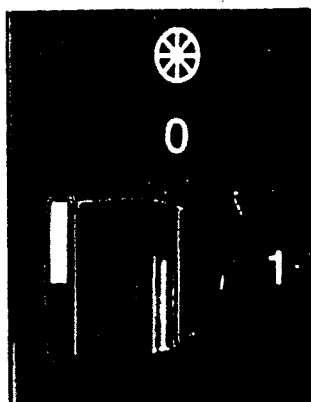
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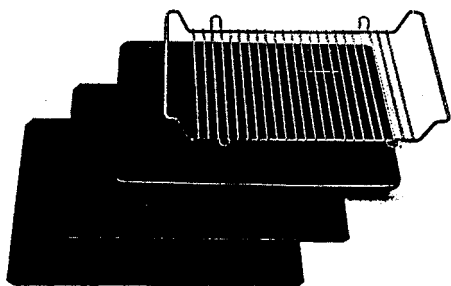
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a

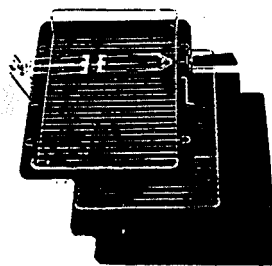
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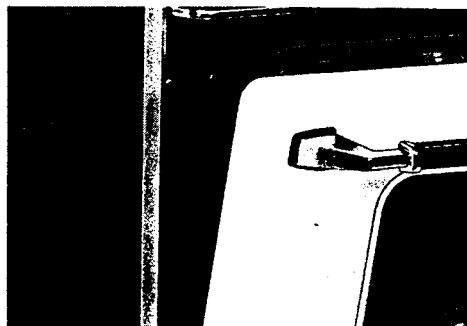
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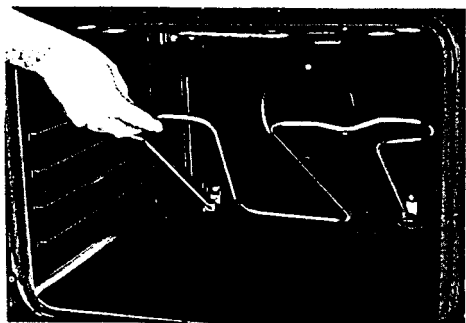
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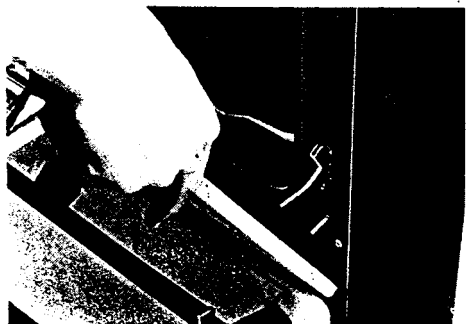
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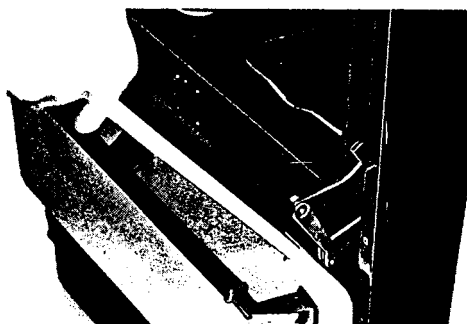
4



5 a



5 b



5 c

Ovens



Oven equipment

Reginett Grill

Two baking trays, one roasting pan and one oven rack (Fig. 1a).

Reginett Katalyx

Two baking trays, one roasting pan, one oven rack, one grilling grid and one grill spit (Fig. 1b).

Reginett Duo

Four baking trays, one roasting pan, one oven rack, one grilling grid and one grill spit.

Door catch

Lift the catch upwards when opening the door (Fig. 2).

Counterbalanced door

The oven door is counterbalanced and can be left in any desired position (Fig. 3).

Cleaning

Reginett Grill

Clean the oven with soap, fine soap-impregnated steel wool or a proprietary oven cleaner.

The heating element at the bottom lifts up to facilitate cleaning (Fig. 4).

The oven door can be removed. Open the door, pull out the two hinge hooks (Fig. 5a), close the door until it is stopped by the hooks (Fig. 5b), grasp the sides of the door and lift it straight up (Fig. 5c). Make sure that the hooks are fully recessed. Do not flush the door or immerse it in water.

Reginett Duo

Reginett Katalyx

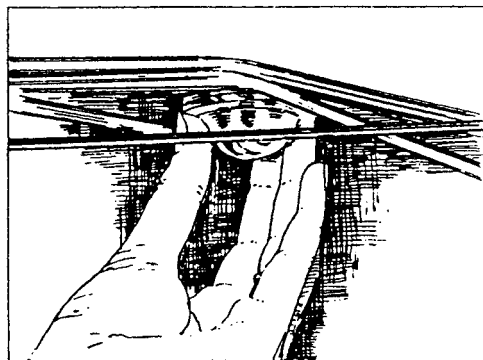
The oven door can be removed. Open the door and pull out the two hinge hooks. Close the door until it is stopped by the hook, grasp the sides of the door and lift it straight up. Fit in reverse order. Make sure that the hooks are fully recessed. Do not flush the door or immerse it in water.

The heating element at the bottom lifts up to facilitate cleaning.

The oven is coated with a special enamel which has a continuous-cleaning effect. Grease deposited on the enamel is incinerated. This incineration takes place best at a temperature of approximately 250°C for a period of 20–30 minutes. Excessive spillover should be removed before heating the oven. Marks in the enamel will disappear in time as the oven is used. Wipe down the inside of the oven from time to time with hot water.

Changing the oven lamp

Unscrew the glass cover, using the “wings” on the glass. Fit a replacement bulb, E 14 base, marked 220 V, 15 W, 300°C.



Useful hints



Different shelf heights

Four pairs of rails are provided inside the oven compartment to support the oven shelves. The higher up the shelves are placed, the stronger the top heat. The lower they are, the stronger the bottom

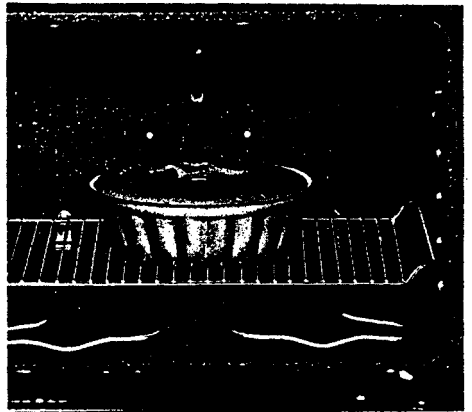
heat. Bake bread on the lowest levels, buns and biscuits on the second or third level. Place plain cake on the rack and locate this on the lowest level or on the oven floor.

Oven temperatures and times for baking

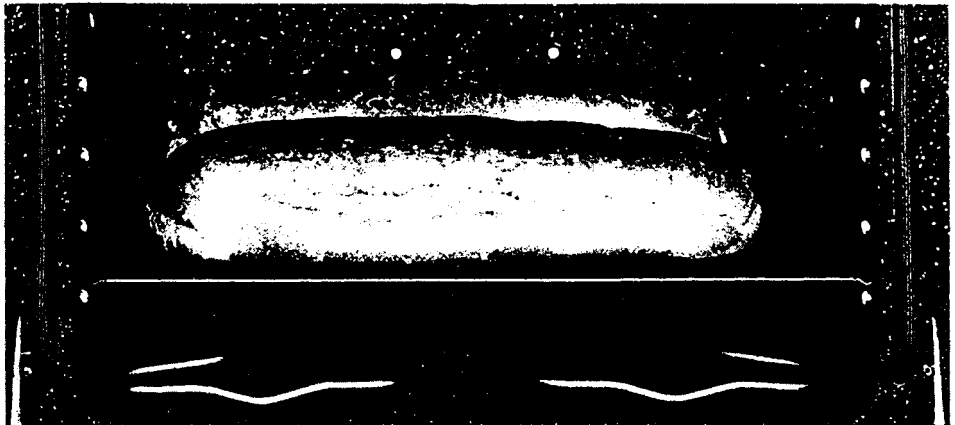
<i>Coffee cake</i>	Buns	225–250°	6–10 Min.
	Braids	200–225°	15–20 Min.
	Lengths	200–225°	15–20 Min.
	Rings	200–225°	15–20 Min.
	Cake in tins	200–225°	15–20 Min.
	Quick bread	225°	8–10 Min.
<i>Bread</i>	French bread	200–225°	30–40 Min.
	Rolls	225–250°	5–10 Min.
	Coarse rye bread	175°	50–60 Min.
	Bolted ryemeal/graham		
	buns	225–250°	8–10 Min.
	bread	200–225°	10–15 Min.
<i>Cakes</i>	loaves	175°	50–60 Min.
	Scones	250°	8–10 Min.
	Light plain cake	175–200°	30–40 Min.
	Heavy plain cake	150–175°	50–60 Min.
	Muffins	200–225°	10–15 Min.
	Swiss rolls	225–250°	5– 8 Min.
<i>Biscuits</i>	Short pastry	150–200°	10–18 Min.



1



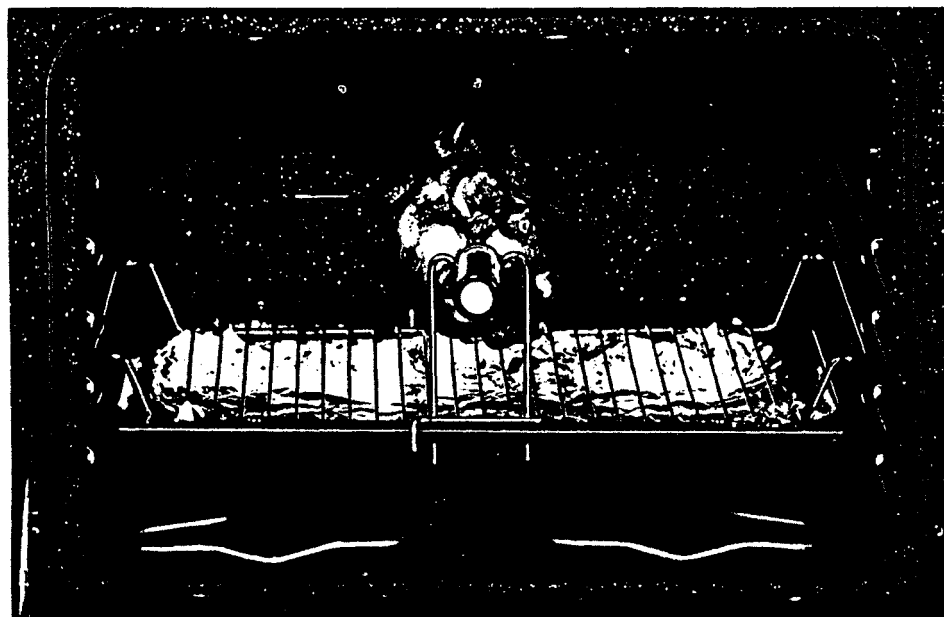
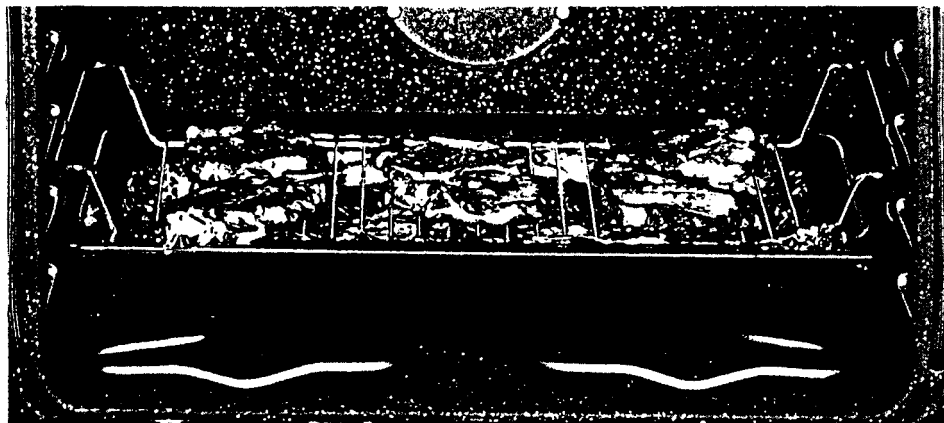
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3



4



Grill

Grill food with the grilling grid placed in the roasting pan, preferably covering the bottom of the pan with aluminium foil. Turn the oven knob to **▼▼▼**. The grill element will be red hot and ready for grilling in about three minutes. In most cases, it will be best to set the thermostat knob to 300°. Ham steaks and thick spare ribs that take longer to cook will be grilled better at 250°C. Keep the oven door closed while grilling. Food that is to be grilled should be at room temperature. Before grilling, the meat should be brus-

hed with a grill sauce. Basic ingredients for a grill sauce are oil, salt and pepper. Suitable spices such as sweet pepper, cayenne, rosemarie etc. may be added. Chinese soya lends both flavour and colour to the grilled food.

Grill spit

Two holders are provided for the grill spit and these fit on the roasting pan (see Fig. 1). Impale the food to be grilled on the spit. Place the spit in the holders on the roasting pan and insert the end of the grill

	Oven level	Thermostat setting	Time
Tenderloin steak in slices, 2-2,5 cm thick	3	300	6-8 minutes on first side
Sirloin steak or beefsteak, 1-1.5 cm thick			4-5 minutes on other side
T-bone steak, 1.5-2 cm thick	3	300	7-10 minutes on first side
T-bone steak, 3-5 cm thick			6-8 minutes on other side
Club steak, 4-5 cm thick	2	300	8-10 minutes on first side
Tenderloin steak			5-7 minutes on other side
Pork chops	3	300	7-9 minutes on first side
			4-6 minutes on other side
Chicken, in pieces	3	300	10-12 minutes on first side
			5-7 minutes on other side
Chicken, halves	2	300	10-12 minutes on first side
			10-12 minutes on other side
Roast porc, 5 cm thick	2	250	20-25 minutes on first side
			20-25 minutes on other side
Spare-ribs	3	250	20-30 minutes on first side
			20-25 minutes on other side
Spare-ribs, thin	3	300	10-12 minutes on first side
			5-7 minutes on other side
Sausages	3	300	3-4 minutes on first side
			1-2 minutes on other side

NOTE: Place the roasting pan on the stated oven level.

into the socket at the rear of the oven. Set the thermostat at 250–300° according to the thickness of the meat and how well done you want it. Set the oven knob to **▼▼▼**. Remove the handle from the spit and close the oven door.



of the roasting pan with aluminium foil.

Place the spit in its holders and slide the roasting pan into the oven. The spit will now begin to rotate. Close the oven door.

Grilled chicken

1 large or 2 small chickens
Salt, pepper, sweet pepper, parsley, oil

Dry the chickens thoroughly, rub with salt on the inside and stuff with parsley, if desired. Truss the birds, impale them on the spit and mount the spit in its holders. Flavour with a grill seasoning or brush with oil mixed with salt, pepper and sweet pepper.

Set the thermostat knob to 250 and the oven knob to **GRILL**. Cover the bottom

Grill the chickens for 30–40 minutes.

Au gratin dishes

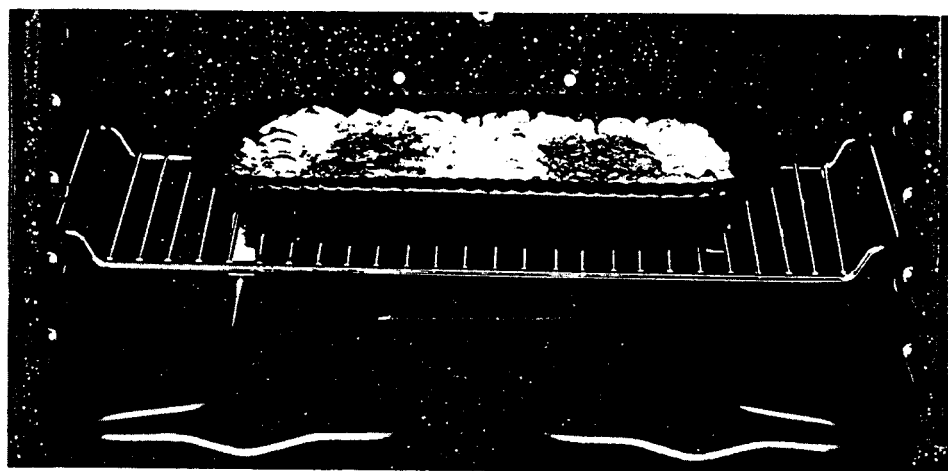
For au gratin dishes set the oven knob to **▼▼▼** and the thermostat at 300° or the oven knob to **▼▼▼** and the thermostat at 200–250°C. Set the oven knob to for sandwiches and shallow au gratin dishes and to **▼▼▼** for deeper dishes and frozen food. Sandwiches may be inserted as soon as the top heating element is red hot. Place them on the 3rd or 4th oven level.

Meat thermometer

Type of meat	Meat thermometer setting °C	Oven temp.	Approx. roasting time per kg meat. For frozen meat allow about 1 hour extra roasting time for trawing
Pork, fresh	85	160–170	2 hours
Lamb	72*–85	160–175	1.5–2 hours
Veal	77	160–175	1.5 hours
Game (reindeer, elk, venison)	77	160–175	2 hours
Beef	77	160–175	1.5–2 hours
Roast beef	60*–70	175–200	45–60 minutes
Beef, fillet	60*–70	175–200	30–45 minutes
Salt ham	77	125	70–80 minutes
Thick ham with bone wrapped in aluminium foil	77	150–175	60–70 minutes
Thin ham with bone or boned ham wrapped in aluminium foil	77	125	50–60 minutes
	77	160–175	45–60 minutes

The lower figure for lamb is for a slightly underdone joint.

The lower figure for roast beef is for red meat, the higher figure for well, done meat.



85



72-82



77



77





85



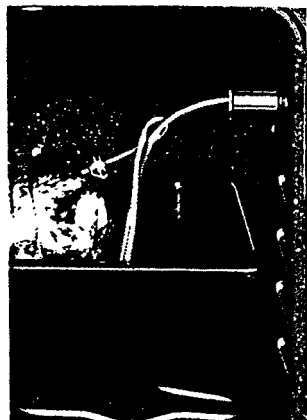
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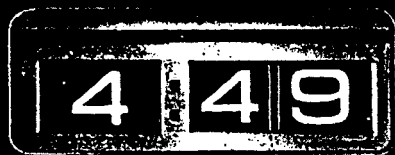


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1

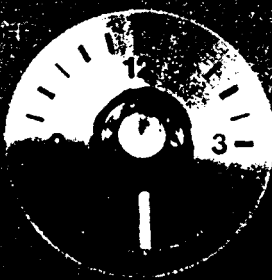
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a



b

4

Meat thermometer

Insert the thermometer in the meat so that the tip is in the thickest and meatiest part. For preference, the whole length of the thermometer bulb should be inserted into the meat. When cooking salt ham, first cut a cross in the skin. When roasting frozen meat, it will be necessary to wait until it has thawed before inserting the thermometer. A 1 kg frozen joint will thaw out in about one hour at an oven temperature of 160°C.

Heat the oven to the desired temperature (see table), taking the lower temperature for frozen meat. Place the meat with the fat side uppermost on a rack placed in the roasting pan. Cover the bottom of the roasting pan with aluminium foil. Plug the thermometer into the socket in the right-hand side of the oven and, using the knob, set the thick pointer (see Fig.) at the temperature indicated in the table. As the temperature of the joint rises, the thin pointer will move upwards and when it reaches the thick pointer, a chime starts sounding to tell you that it is time to take out the joint. Withdraw the thermometer from the socket in the oven, but leave it in the meat as it should not be allowed to remain in a hot oven due to the risk of overheating and consequent damage.

Digital clock

Digital clock tells the time. To reset the clock, push the knob on the reminder timer inwards and rotate clockwise.

Reminder timer

Can be set for any period of time from 0 to 60 minutes. When the set time has elapsed, a buzzer will sound until the knob is turned to "Off".

Programmer

The programmer can be used to programme the upper oven and thermostatic hotplate to switch themselves on and off at any desired time. Push in the start dial knob and turn it to the time you wish the oven to be switched on. Then set the stop dial pointer to the number of hours you wish the oven or thermostatic hotplate to remain on. After use, reset the stop dial knob to "MAN". Make sure that the start dial knob is not depressed. If it is, turn the pointer to the time shown on the digital clock.

How to use the programmer:

Let us assume that you leave home in the morning and want your lunch of Swedish toad-in-the-hole to be ready at 12 noon. Butter a casserole dish and cover the bottom with blanched spinach leaves. Arrange chipolata sausages on the spinach and cover with a batter consisting of beaten eggs and 1 decilitre of cream milk per egg. Season with salt and pepper. Place the casserole in the oven. Set the start dial at 11.30 and the stop dial pointer to 30 minutes. Set the thermostat knob at 200° and the oven knob to top and bottom heat. At 11.30 the oven will switch itself on and at 12 noon it will switch itself off again.

- Ⓢ Garanti och service: Se bifogad trycksak.
- Ⓝ Garanti og service: Se vedlagte trykksak.
- ⒹⓀ Garanti og service: Se vedlagte tryksag.
- ⓈⒻ Takuu ja huolto: Katso oheinen liite.


Husqvarna